

Hospitality and Tourism Technology (TFJ 3CE-01) Renfrew Collegiate Institute

Teacher: Mr. Ferguson (fergusont@renfrew.edu.on.ca)

Class: Upper Cafeteria

COURSE DESCRIPTION

This course enables students to acquire knowledge and skills related to the food and beverage services sector of the tourism industry. Students will learn how to prepare, present, and serve food using a variety of tools and equipment, and will develop an understanding of the fundamentals of providing high-quality service to ensure customer satisfaction and the components of running a successful event or activity. Students will develop an awareness of health and safety practices, environmental and societal issues, and career opportunities in the food and beverage services sector.

OVERALL CURRICULUM EXPECTATIONS AND SUMMATIVE TASKS

Strand: Hospitality and Tourism Fundamentals

A1. describe the types of operations included in the food and beverage services sector of the tourism industry and the range of services these operations provide;

A2. assess the characteristics of a variety of food products to determine their nutritional content and local availability and the appropriate methods of cooking each food product;

A3. demonstrate an understanding of tools, equipment, and facilities commonly found in the food and beverage services sector of the tourism industry.

Strand: Hospitality and Tourism Skills

B1. demonstrate technical proficiency in the use and maintenance of tools and equipment related to the food and beverage services sector of the tourism industry;

B2. use appropriate techniques for handling, preparing, and presenting food products;

B3. demonstrate an understanding of appropriate procedures to follow in planning an event or activity.

Strand: Industry Practices, The Environment, And Society

C1. demonstrate an understanding of ways in which various practices of the food and beverage services sector of the tourism industry affect the environment;

C2. demonstrate an understanding of ways in which various aspects of the food and beverage services sector of the tourism industry affect society.

Strand: Professional Practice And Career Opportunities

D1. identify and demonstrate compliance with the health and safety legislation, regulations, and practices that govern the food and beverage services sector of the tourism industry;

D2. demonstrate an understanding of the importance of customer service in the food and beverage services sector of the tourism industry;

D3. identify a range of careers in the food and beverage services sector of the tourism industry and the education and training that would best prepare them for these careers.

70% Term Summative Assessment Tasks

Expectations Evaluated	Description of Summative Assessment Task	Due Date	Level
A1,A2, C1,C2, D2	Tourism Fundamentals & Opportunities Test		
A2, D1	Safety & Sanitation Test		
A3,B1,B2,D1	Knife Skills Test and Practical		
A3,B1, B2, D1	Stocks and Soups and Sauces Practical		
A3, B2, D1	Stocks and Soups and Sauces Test		
A3,B1,B2,D1	Baking Practical		
A1,A3,B3, D1, D2,D3	Hospitality Career Opportunities		
A3,B1,B2,D1	Mother's Day Cakes		
A3,B1,B2, D1	Baking, Equipment & Measurement Test		
A2, A3, A4,B3, C1,C2, D2, D3	Food & Beverage Industry Assignment –Planning, Promotion and Management		

30% Final Summative (or culminating) Activities

Expectations Evaluated	Description of Final Summative Assessment Task	Level Achieved
A2, A3, B1- B3, D1	Catering Project and Practical- The Quick and Healthy Cooking Show!	
A1, A3, B2, C1-2, D1-3	Final Exam/Culminating Activity	

Note: the tasks listed above may change over the course of the semester to allow Mr. Ferguson to respond to evidence of student learning. Students will be notified in advance of any changes to the final summative tasks. All final summative tasks must be completed before a credit is granted.